

Desserts and Patisserie - Meringue and Marshmallow

Recipe No:
R430 - R430a

MARSHMALLOW

USING MALLOWHIP DRY

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MALLOWHIP DRY	0.350
	Sugar	1.400
2	Water (boiling)	1.000
Total Weight		2.750

Method: 1. Blend Group 1 together well.
2. Pour Group 2 into machine bowl followed by Group 1.
3. Immediately commence whisking.
4. Whisk for 15 minutes on top speed.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
Firmer Marshmallow may be made by changing the MALLOWHIP DRY content in the recipe to either 375g (15oz), 400g (16oz) or 425g (17oz).